

ST MICHAEL'S MANOR HOTEL
★★★★★

Summer Sunday Lunch Menu

To Start

Green Peas and Courgettes Gazpacho (v)

Olive croûte, whipped feta cheese, garlic oil

Beetroot Cured Trout Mosaic

Heritage beetroot, sea buckthorn gel, apple & horseradish fraîche dill oil

Heritage Tomato Salad

Smoked burrata, balsamic glaze, sunflower seed praline, black olive powder

Pressed Smoked Ham Hock Terrine

Bacon jam, piccalilli veg, mustard, black garlic ketchup

Main course

All roasts are served with Yorkshire Pudding, Roast Potatoes, Roast Root Vegetables and
Cauliflower Baked

Roasted Sirloin of Beef

Grilled Dingley Dell Pork Cutlet

Herbed Roast Free Range Chicken

Pan-roasted Hake, crushed potato, tempura prawns, caviar, dashi beurre blanc

Roasted Root Vegetable Pithivier, Beluga Lentils, Kale & Harissa Dressing



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To Finish

Poached Nashi Pear

Nut granola, rose syrup, kalamansi and pear sorbet

Dulce de leche chocolate mousse

Pearl crisp, sea buckthorn gel, pistachio ice cream

St Michael's Manor Signature Cheesecake

Croustilline tuile, wild strawberry compote

Farmhouse Selection of Cheese

Celery, grapes, chutney, artisan crackers

£41.50 two-course

£48.50 three-course

An optional 12.5% gratuity will be added to your final account and distributed amongst all the staff. Guests with food allergies are encouraged to advise a staff member if they have concerns before ordering. Some foods contain nuts, shellfish, or other foods which can cause allergic reactions. We will not accept liability for adverse reactions to food consumed.

